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RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

at the
LAND-GRANT INSTITUTIONS

LIST OF PUBLISHED AND PROCESSED REPORTS

October 1949 - October 1950



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Explanatory Note

This compilation presents a list, by states, of published and processed reports of research at the Land-Grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 15, 1949 to October 15, 1950, is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to home economists. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. References to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-referenced for the other participating stations. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Administration
UNITED STATES DEPARTMENT OF AGRICULTURE

ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

Progress reports in Alabama Station Annual Report for January 1, 1947 to December 31, 1948, p. 22, 32, 33. 1950.

Consumer reactions to "Alayam" candy, B.T. Lanham, Jr. Alabama Station Bul. 271, 61p. 1950.

Consumer reactions to "Alayam" snacks, B.T. Lanham, Jr. Alabama Station Bul. 272, 82p. 1950.

Consumer reactions to "Alayam" breakfast food, B.T. Lanham, Jr. Alabama Station Bul. 273, 82p. 1950.

Commercial reactions to Alasmalt - a fully-cooked sweetpotato flour, B.T. Lanham, Jr. Alabama Station Progress Report, Ser. 46, 24p. Processsed 1950.

Improved pastures and grazing crops for increased vitamin A content of milk and butter, C.J. Koehn and W.D. Salmon. Alabama Station Bul. 266, 23p. 1948.

The relationship of folic acid, vitamin B₁₂ and thymidine in the nutrition of Leuconostoc citrovorum 8081, H.E. Sauberlich. Arch. Biochem. 24(1):224-232. 1949.

The purine and pyrimidine requirements of Leuconostoc citrovorum 8081, H.E. Sauberlich. Arch. Biochem. 24(2):263-269. 1949.

The effect of folic acid upon the urinary excretion of the growth factor required by Leuconostoc citrovorum, H.E. Sauberlich. Jour. Biol. Chem. 181 (2):467-473. 1949.

Concentration of the factor required for the growth of Leuconostoc citrovorum, 8081, H.E. Sauberlich. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 223. 1950.

A fatal vitamin E deficiency disease in rats characterized by massive lung hemorrhage and liver necrosis, E.L. Hove, D.H. Copeland and W.D. Salmon. Jour. Nutr. 39(3):397-411. 1949.

Interrelationships of folacin, vitamin B₁₂ and choline. Effect on hemorrhagic kidney syndrome in the rat and on growth of the chick, A.E. Schaeffer, W.D. Salmon, D.R. Strength and D.H. Copeland. Jour. Nutr. 40(1):95-112. 1950.

Relation of vitamin B₁₂ to vitamin E in nutrition of young rats, E.L. Hove and J.O. Hardin. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 362. 1950.

Influence of dietary protein on tumor production by 2-acetylamine fluorine, R.W. Engel. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 358. 1950.

Effects of protein level, vitamin B₁₂, and folacin on utilization of methionine for transmethylation, W.D. Salmon. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 369. 1950.

Role of vitamin B₁₂ and methyl donors in lipotropism and transmethylation in the rat and chick, A.E. Schaeffer, W.D. Salmon, D.R. Strength. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 369-370. 1950.

Progress report in Arizona Station 60th Annual Report for the year ending June 30, 1949, p. 41-42. 1950.

The effect of ginning on the spinning quality of Arizona cotton, W.I. Thomas and R.S. Hawkins. Arizona Station Technical Bul. 119, 13p. 1950.

Factors influencing the utilization of carotene for storage of vitamin A in the rat, M.G. Vavich and A.R. Kemmerer. Jour. Nutr. 40(4):605-610. 1950.

ARKANSAS

Nutritional improvement of cereal grains with small amounts of foods of high protein content, B. Sure. Arkansas Station Bul. 493, 62p. 1950.

The role of pyridoxine in economy of food utilization, B. Sure and L. Easterling. Jour. Nutr. 39(3):393-396. 1949.

Vitamin B₁₂ and folic acid for reproduction and lactation, B. Sure. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 372. 1950.

Improvement in the nutritive value of milled rice, M.C. Kik. Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 9(1): Pt. I, 362-363. 1950.

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Deer and antelope meat studies, B.B. Cook and A.F. Morgan. California Agriculture 3(11):4, 16. 1949.

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Navel orange juice bitterness, G.L. Marsh and S.H. Cameron. California Agriculture 4(6):6, 12. 1950.

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Thiamine, riboflavin and niacin content of chicken tissues, as affected by cooking and frozen storage, A.F. Morgan, L.E. Kidder, M. Hunner, B.K. Sharokh and R.M. Chesbro. Food Res. 14(5):439-448. 1949.

Thiamine, riboflavin and niacin content of turkey tissues as affected by storage and cooking, B.B. Cook, A.F. Morgan and M.B. Smith. Food Res. 14(6):449-458. 1949.

Utilization of carotene and vitamin A by hyperthyroid and pregnant rats, A. F. Morgan and C.E. White. *Jour. Amer. Dietet. Assoc.* 26(8):569-574. 1950.

Sugar improves frozen peas, W.V. Cruess. *Fruit Prod. Jour. and Amer. Food Mfr.* 29(1):7, 29. 1949.

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Obtaining juice from waste pear peels and cores, G. Chong and W.V. Cruess. *Fruit Prod. Jour. and Amer. Food Mfr.* 29(3):70, 72, 91, 93. 1949.

Flor sherry, W.V. Cruess. *Fruit Prod. Jour. and Amer. Food Mfr.* 29(4):103, 121. 1949.

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The free amino acids of fruits, M.A. Joslyn and W. Stepka. *Food Res.* 14(6): 459-467. 1949.

Starch.--III, Structure of soluble starch, A.L. Potter, W.Z. Hassid and M.A. Joslyn. *Jour. Amer. Chem. Soc.* 71(12):4075-4077. 1949.

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Experimental bulk fermentation of California green olives, R.N. Ball, E.V. Dillen and J.B. Jaquith, R.H. Vaughn, J. Tabachnick and G.T. Wedding. *Food Tech.* 4(1):30-32. 1950.

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Do amino acids fluoresce on papergrams, A.R. Patton, E. Foreman and P. Wilson. Science 110(2863):593. 1950.

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The utilization of carotene as provitamin A, P.R. Frey and H.S. Wilgus. Jour. Colorado-Wyoming Acad. Sci. 4:25. 1949.

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New frozen fresh fruit pie-mixes, G. Johnson. Quick Frozen Foods 13(1):50-51, 100. 1950.

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Farm housing in the Northeast...a survey of facilities, activities, possessions and preferences of families on owner-operated farms, G.H. Beyer (with assistance of Northeastern Farm Housing Technical Committee): Cornell Univ. Press, Ithaca, N.Y.: New York (Cornell) Sta. Memoir 292, 458p. 1949.

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A study of children's eating habits, M. Potgieter and V. Everitt. Jour. Home Econ. 42(5):363-366. 1950.

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Progress Reports in Delaware Station Bul. 283, Annual Report for the fiscal year ending June 30, 1949, p. 18-20. 1950.

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Feeding milk to undernourished children, O.D. Abbott. *Milk Indus. Edn. Conv. Proc.* 41(4):12-14. 1949 (1948).

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The effect of irrigation, nitrogen level and season on the composition of cabbage, B.E. Janes. *Plant Physiol.* 25(3):441-452. 1950.

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Hybrids versus varieties for corn meal, G.A. Lebedeff. Georgia Station Mimeo. Ser. 13, 4p. 1949.

Canning sweet potatoes in Georgia, J.G. Woodroof. Canner and Packer 11(2): 8-10, 18-21. 1950.

HAWAII

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Home freezers and packaging materials, F. Fenton. Hawaii Station Circular 27, 26p. 1949.

Enamel erosive properties of fruits and fruit juices, C.D. Miller. Jour. Nutr. 41(1):63-71. 1950; Letter to Editor, Arch. Biochem. 26(1):159-160. 1950.

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Frozen food storage facilities used by Illinois farm families, W.J. Wills and R.C. Ashby. Illinois Station Bul. 535, 28p. 1950.

Freezing cooked and prepared foods, R.F. Owen, J.T. Chase and F.O. Van Duyne Extension Circular 618, 23p. 1947, Rev. 1950.

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Retention of riboflavin in vegetables preserved by freezing, F.O. Van Duyne J.C. Wolfe and R.F. Owen. Food Res. 15(1):53-61. 1950.

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Preserving foods by freezing, D.L. Mackintosh, G.E. Vail and G.A. Filinger. Kansas Station Circular 249, 79p. 1949.

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Nonenzymatic browning of foodstuffs.--[I], Production of carbon dioxide,--[II], Nitrogen-free carboxylic acids in the browning reaction, V.M. Lewis, W.B. Esselen,Jr., and C.R. Fellers. Indus. and Engin. Chem. 41(11):2587-2591; 2591-2594. 1949.

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